



ARNAUD MONTROBERT

# Chocolate bonbons Mahoë 43%

RECIPE BY ARNAUD MONTROBERT, PASTRY CHEF WEISS

FOR APPROXIMATELY 100 BONBONS (21 x 21 MM SQUARE AND 8 MM HIGH)

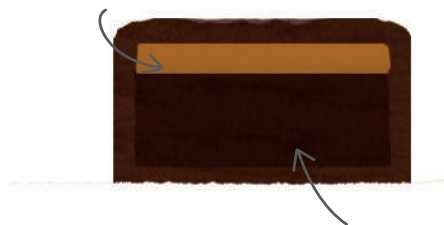
## MILK MAHOË GANACHE

Cream	100 ml	Boil cream and invert sugar and pour onto milk Mahoë in three times.
Invert sugar	15 g	Emulsify each time before adding more cream. Add butter at 35 °C (95 °F) and emulsify with a hand blender to finish the emulsion.
<b>MAHOË 43% WEISS</b>	<b>195 g</b>	Wrap directly onto surface with cling film.
Concentrated butter	27,5 g	

## PASSIONFRUIT VANILLA PATE DE FRUIT

Passion fruit puree	75 ml	Add sugar mixed with pectin into the passion fruit puree at 40 °C (104 °F). Add vanilla powder and boil for 2 minutes.
Caster sugar	60 g	Add citric acid and pour onto a 36 x 36 cm ganache frame 2 mm high. Stick an 8 mm frame with tempered chocolate.
Yellow pectin	2,5 g	Leave to set and cool ganache to 35 °C (95 °F) before pouring onto pate de fruit.
Vanilla powder	0,25 g	Leave to set overnight at 18 °C (64.4 °F) and line both sides with a thin layer of chocolate.
Citric acid solution	1 g	Cut immediately 21 mm squares with a guitar.
		Enrobe with milk Mahoë with an additional 2% cocoa butter. Decorate to taste.

Passion fruit vanilla pate de fruit



Milk Mahoë ganache